

Captain- Chef's Table

Responsibilities

- Provide contextual description of dinner menu as well as details on its preparation, sourcing etc.
- Selling, serving, and providing recommendations for wine pairings and other beverages to dining- guests
- Actively exercise the role of leader to other service staff during service- hours in addition to being responsible for beverage- sales
- Educating the other members of the staff on dinner menu and manage guest- lists, food restrictions, guest inquiries etc. etc.
- Work jointly with Chefs and Sommelier to create an appropriate wine list and pairing- offers to complement and enhance menu
- Delegate to other member of staff daily tasks as well as responsibilities

Requirements

- Minimum of 2 years as a Captain or Lead- Server at a fine dining establishment
- Genuine passion and interest for service and hospitality- industry
- Previous team- management experience
- Excellent leadership skills and ability to work as an exemplary team- leader under high pressure
- Ability to connect with guests and fellow employees on a deeper level and create a positive environment
- Knowledge of hospitality management software
- Ability to repeatedly lift cases of wine of up to 30 lbs.
- *Ability to communicate in Spanish is a plus*